

# MENU



Brodeur's BISTRO

*Montreal and New Orleans Cuisine*



# Appetizers

## **Smoked Wings or Crispy Wings** - 18¾

*Smoked!* NOT deep fried, large roaster size.

OR traditional crispy wings.

Includes one dipping sauce



## **Montreal Skins** - 14¾

Potato skins, Montreal Smoked Meat, cheese curds, & sour cream

Or vegetarian **Bruschetta Skins** - 14¾

## **Large Brutus Ribs** - 16¾

Four large, tender St. Louis pork ribs, Brodeur's southern spices, & BBQ sauce



## **Lettuce Wraps** - 19¾

Sweet chili chicken, peanuts, wonton crisps, cilantro/ green onion garnish; cilantro cream dipping sauce

## **French Quarter Rolls** - 14¾

House-made picadillo, with Montreal Smoked Meat & rice roll, served with Chipotle Heat sauce or your choice of dipping sauce



### **Appetizer dipping sauces:** (0.90 for extra sauce)

- Chipotle Heat (most popular)
- Ranchero yogurt (low cal)
- Cajun remoulade
- Guy's garlic
- Maple Cajun honey
- Honey mustard
- Plum sauce
- Sweet chili
- Cilantro cream
- Brodeur's BBQ
- Hot sauce
- Extra Spicy Chipotle Heat

# Appetizers



## **Nacho Skillet** - 20¾

Corn chips, lots of cheese, guacamole, jalapeños, habanero cilantro sauce, salsa and sour cream

**Add sauteed shrimp, or chicken,  
or Montreal Smoked Meat 5¾**

## **Bayou Shrimp** -15¾

Tasty shrimp in a spicy creole tomato sauce with feta cheese, served with crustini garlic toast

**Great for sharing**



## **Crispy Pitas and Dip** - 15¾

House-made crispy pitas, roasted red peppers and smoked gouda cheese dip

**Great for sharing**

## **Buttermilk Chicken Strips** -15¾

Tender house-made buttermilk chicken strips, any two dipping sauces



## **Louisiana Tacos** - 18¾

Pico de Gallo, coleslaw, pickled red onion, cilantro cream, Chipotle Heat, flour tortilla, with Crispy Pitas

Your choice of: *Blackened fish, Sauteed Shrimp,  
OR Buttermilk Chicken*



# Bowls

(All Bowls include your choice of: *corn bread, crustini garlic toast, or crispy pitas, sides are extra*)

**NEW BBQ Brisket Bowl** - 23¾  
Sliced BBQ beef, sauteed vegetables, mild toasted jalapenos and greens on a bed of Provence style rice



**Salmon Bowl (Gourmet Quebecois style)** - 24¾ **NEW**  
Salmon lightly smoked in-house and lightly candied with maple syrup, Pico de Gallo, avocado, Edamame beans, house-made pickled cucumber, and carrots, Provence style rice

**Mardi Gras Gumbo Stew** - 23¾  
Shrimp, Chicken, Andouille sausage, spices, Okra, Provence style rice



**Sweet Pepper Shrimp Linguini** - 23¾  
Tasty shrimp, sweet & spicy pepper sauce, cilantro, green onions

**Jambalaya** - 26¾  
Shrimp, chicken, Andouille sausage, bacon, sweet peppers, corn, beans, onions & celery on Provence style rice; crème fraîche  
(spice it up - 0 to 6 peppers)



## 21 Sides

Any 2 sides make a light meal



1. Mac-N-Cheese



Poutine:  
2. Regular  
3. Cajun  
4. Garlic & Parmesan



Fries:  
5. Regular  
6. Cajun  
7. Garlic & Parmesan  
8. Yam fries



9. Nacho style fries



10. Bacon & Cheddar smashed potatoes



11. Buffalo cauliflower, with blue cheese dip



12. Peppered cauliflower



13. Asparagus sauteed with garlic butter



14. Memphis Crunch salad

# Specialties of the House

(All specialties include your choice of: *corn bread, crustini garlic toast, or crispy pitas*)



## Chicken Parmesan - 26<sup>3</sup>/<sub>4</sub>

Parmesan crusted chicken breast, Creole sauce & mozzarella  
***Includes any one of 21 sides***

## Brodeur's Cordon Bleu - 29<sup>3</sup>/<sub>4</sub>

With Chicken, Montreal Smoked Meat and smoked Gouda, Cajun Alfredo sauce  
***Includes any one of 21 sides***



## Cajun Salmon - 29<sup>3</sup>/<sub>4</sub>

Salmon, Pico de Gallo, Cajun Creole sauce, coleslaw  
***Includes any one of 21 sides***

## Blackened Catfish - 25<sup>3</sup>/<sub>4</sub>

Lightly spiced catfish, Pico de Gallo, Guy's Garlic sauce  
***Includes Coleslaw & any one of 21 sides***



## Baked Mac-N-Cheese - 20<sup>3</sup>/<sub>4</sub>

Cheddar, Mozzarella & Mornay sauce, topped with Panko/Parmesan

***(spice it up - 0 to 6 peppers) add any one side for 7<sup>95</sup>***

Add sauteed shrimp, blackened chicken, Ahi tuna or salmon 7<sup>3</sup>/<sub>4</sub>

Add double bacon 5<sup>3</sup>/<sub>4</sub>



15. Mini Tortilla green salad



18. Spiced Tomato Bisque



20. Mardi Gras Gumbo Soup

**NEW**



16. Caesar salad  
17. Coleslaw



19. Shrimp & Seafood Chowder



21. Provence style rice

**NEW**



# Ribs & Chicken

Our ribs are the Amish style, larger, more tender, St. Louis Ribs, not Baby Back Ribs  
(Include your choice of: *corn bread*, *crustini garlic toast*, or *crispy pitas*)



## Montreal-Haitian Style Chicken

**1/2 Chicken Dinner** 27<sup>3</sup>/<sub>4</sub>

Roast chicken recipe from Montreal's Haitian community.  
Dipping sauce & coleslaw.

***Includes any one of 21 sides***

## Rack of BBQ Ribs

Large & tender St. Louis pork ribs, coleslaw

***Includes any one of 21 sides*** **1/4 Rack of Ribs** 24<sup>3</sup>/<sub>4</sub>

**1/2 Rack of Ribs** 30<sup>3</sup>/<sub>4</sub>

**Full Rack of Ribs** 38<sup>3</sup>/<sub>4</sub>



## BBQ Ribs & Chicken Combo

**1/4 Rack of BBQ Ribs and 1/2 Chicken** - 33<sup>3</sup>/<sub>4</sub>

Large & tender St. Louis pork ribs, Haitian style chicken with dipping sauce, coleslaw

***Includes any one of 21 sides***

## Chicken & Waffles - 25<sup>3</sup>/<sub>4</sub>

Buttermilk chicken, dipping sauce, maple waffles with maple butter and cajun maple syrup and coleslaw



## 21 Sides

**Extra Sides** 7<sup>95</sup>

Any 2 sides  
make a  
light meal



**1. Mac-N-Cheese**



**Poutine:**  
**2. Regular**  
**3. Cajun**  
**4. Garlic & Parmesan**



**Fries:**  
**5. Regular**  
**6. Cajun**  
**7. Garlic & Parmesan**  
**8. Yam fries**



**9. Nacho style fries**



**10. Bacon & Cheddar smashed potatoes**



**11. Buffalo cauliflower, with blue cheese dip**



**12. Peppered cauliflower**



**13. Asparagus sauteed with garlic butter**



**14. Memphis Crunch salad**

# Fresh Greens

**NEW** **Chopped Lettuce & Chicken** - 20<sup>3</sup>/<sub>4</sub>  
 (similar to our Lettuce Wrap)  
 Sweet chili chicken, peanuts, wonton crisps,  
 cilantro/green onion garnish, Cilantro cream dressing on the side.



**Louisiana Crispy Tortilla Salad** - 18<sup>3</sup>/<sub>4</sub>  
 Avocado, mixed cheeses, field greens,  
 Pico de Gallo, garbanzo bean salsa.  
 Add sauteed shrimp, blackened chicken, Ahi tuna or salmon 7<sup>3</sup>/<sub>4</sub>

**Cajun Cobb Salad** - 23<sup>3</sup>/<sub>4</sub>  
 Blackened Salmon OR Chicken OR Shrimp OR Ahi Tuna  
 Iceburg lettuce, bacon, boiled egg, feta cheese,  
 avocado, Pico de Gallo  
 Choice of corn bread, crustini garlic toast, or crispy pitas



**Memphis Crunch Salad** - 16<sup>3</sup>/<sub>4</sub>  
 Sliced almonds, sesame & sunflower seeds,  
 cole slaw mix, sweet peppers  
 Choice of corn bread, crustini garlic toast, or crispy pitas  
 Add sauteed shrimp, blackened chicken, Ahi tuna or salmon 7<sup>3</sup>/<sub>4</sub>

## Dressings:

- Lazy Lime (low cal)
- Ranch
- Balsamic vinaigrette
- Ranchero Yogurt (low cal)
- Cilantro Cream



15. Mini Tortilla green salad



18. Spiced Tomato Bisque



20. Mardi Gras Gumbo Soup



16. Caesar salad  
17. Coleslaw



19. Shrimp & Seafood Chowder



21. Provence style rice





# Montreal Smoked Meat

**Smoked in-house.** Original Montreal recipe.

Served on light rye. Regular or lean beef.

Comes with an original brine dill pickle.

**Choice of mustard: Regular, Dijon, Grainy Dijon or Hot**

**Classic (6 oz) - 15<sup>3</sup>/<sub>4</sub>**

**Petite (4 oz) - 14<sup>3</sup>/<sub>4</sub>**

**Le Grande (10 oz) - 18<sup>3</sup>/<sub>4</sub>**

**Le Monster (16 oz) - 24<sup>3</sup>/<sub>4</sub>**

Add any side 7<sup>95</sup>

## Po Boys

**Beef Dip Po Boy - 21<sup>3</sup>/<sub>4</sub>**

Tender beef brisket, horseradish aioli,  
crispy onions

***Includes any one of 21 sides***



**Pierre's Cuban - 21<sup>3</sup>/<sub>4</sub>**

Montreal Smoked Meat, chicken, bacon,  
Swiss cheese, tomatoes & Chipotle Heat Sauce

***Includes any one of 21 sides***

**Shrimp Po Boy - 21<sup>3</sup>/<sub>4</sub>**

Sautéed jumbo shrimp, coleslaw,  
greens, tomatoes, onions, Cajun remoulade

***Includes any one of 21 sides***



**Blackened Catfish Po Boy - 21<sup>3</sup>/<sub>4</sub>**

Lightly spiced fish, greens, onion, tomato, Cajun remoulade

***Includes any one of 21 sides***

## 21 Sides

Any 2 sides  
make a  
light meal

**Extra Sides 7<sup>95</sup>**



**Fries:**

- 5. Regular
- 6. Cajun
- 7. Garlic & Parmesan
- 8. Yam fries



**11. Buffalo cauliflower, with blue cheese dip**



**1. Mac-N-Cheese**



**9. Nacho style fries**



**13. Asparagus sautéed with garlic butter**



**Poutine:**

- 2. Regular
- 3. Cajun
- 4. Garlic & Parmesan



**10. Bacon & Cheddar smashed potatoes**



**14. Memphis Crunch salad**



# Gourmet Sandwiches

## **Crispy Buttermilk Chicken** - 21<sup>3</sup>/<sub>4</sub>

Buttermilk chicken, cheddar, greens, tomato, Chipotle Heat sauce

## **Spicy Buttermilk Chicken** - 21<sup>3</sup>/<sub>4</sub>

Buttermilk chicken, cheddar, greens, tomato, jalapeños, **Extra Spicy Chipotle Heat** sauce

*Includes any one of 21 sides*



## **BBQ Chicken Club** - 21<sup>3</sup>/<sub>4</sub>

Grilled chicken breast & BBQ sauce, bacon, cheese, onion crisps, greens, tomato, Guy's Garlic sauce

*Includes any one of 21 sides*

## **Montreal Smoked Meat & Fromage** - 21<sup>3</sup>/<sub>4</sub>

Smoked Meat, Smoked Gouda & Cheddar, Cajun Alfredo sauce served on Asiago cheese bread

*Includes any one of 21 sides*



## **Luc's Reuben** - 21<sup>3</sup>/<sub>4</sub>

Smoked Meat, Swiss cheese, sauerkraut, grainy dijon mustard, on Rye

*Includes any one of 21 sides*

## **Le Fromage Burger** - 21<sup>3</sup>/<sub>4</sub>

Montreal Smoked Meat, cheese, lettuce, onion, tomato, mustard, relish (no hamburger)

*Includes any one of 21 sides*



## **Garden Pita** - 18<sup>3</sup>/<sub>4</sub>

Cucumber, sweet peppers, green onions, red onions, pico de gallo, cilantro, & Feta cheese, garlic & Cilantro cream

*Includes any one of 21 sides*

Add sauteed shrimp, blackened chicken, Ahi tuna or salmon 7<sup>3</sup>/<sub>4</sub>



15. Mini Tortilla green salad



18. Spiced Tomato Bisque



20. Mardi Gras Gumbo Soup



16. Caesar salad



19. Shrimp & Seafood Chowder



21. Provence style rice

17. Coleslaw

**NEW**

**NEW**

# Coffee, Tea, cold drinks

<b>Fountain Drinks</b> (free refills)	3 <sup>95</sup>
<b>Iced Tea</b> (free refills)	3 <sup>95</sup>
<b>Milk</b>	4 <sup>25</sup>
<b>Juices</b>	4 <sup>25</sup>
<b>Shirley Temple</b>	3 <sup>95</sup>
<b>Dad's Rootbeer</b>	4 <sup>95</sup>
<b>Snapple Lemonade</b>	4 <sup>95</sup>
<b>San Pelegrino</b> (750ml)	5 <sup>95</sup>

<b>Tea</b> (regular, green, herbal)	3 <sup>95</sup>
Ask about our selection of teas	
<b>Republica Coffee</b> (reg or decaf)	3 <sup>95</sup>
<b>Cappuccino or Latte</b> (reg or decaf)	4 <sup>95</sup>
<b>Espresso</b> (reg or decaf)	4 <sup>25</sup>
<b>Special Coffees</b>	
Spanish or Irish Coffee, 1oz	7 <sup>95</sup>

## A little dessert, only 3<sup>95</sup>



**Crème Brûlée** 3<sup>95</sup>  
A specialty of the house



**Key Lime Pie** 3<sup>95</sup>  
topped with whipped cream

**Chocolate Cheesecake**  
with a chocolate crust 3<sup>95</sup>



**Mini Beignets** 3<sup>95</sup>  
Louisiana mini-doughnuts

## Dessert Coffees

Spanish or Irish Coffee, 1oz 7<sup>95</sup>